

CLASSICAL WINES



Casar de Burbia (Carracedelo)

Denominación de Origen: Bierzo

Casar de Burbia is a small family-owned and managed estate consisting of 27 hectares (68 acres) of Mencía vines, the great majority of which are over 60 years old, the oldest over 100 years old.

From 1989, the Fernández Bello family began acquiring and rehabilitating dozens of small neglected parcels to create a contiguous property, traversed by the historic Camino de Santiago, on the south-facing slopes of Valtuille de Arriba in the heart of Bierzo Alto.



Altitudes over 2300 feet, perfect exposure and excellent drainage are enhanced here by the region's most mineral soils, consisting primarily of molybdenum (slate origin) and ferrous clay. Wines from low-yielding vines in these soils offer the potential for an explosion of minerality and concentrated, fresh fruit.

Forty-two separate parcels are classified into three categories according to altitude, slope, exposure and soil type.

The grapes are selected, fermented and aged separately in small lots. Only oak-aged wines are produced, with a minimum aging period of six to sixteen months following malolactic fermentation in barriques. Barrels are medium toast, and at no point is the oak allowed to dominate.

The first wine of the estate, Casar de Burbia, is aged six months in American oak. In excellent vintages a selection from the steepest slopes and oldest vines is destined to the production of Tebaida, aged a minimum of 16 months in French oak.



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